

IN THE SPECIFICATION

Please amend the Abstract on page 21 as follows:

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The present invention relates to a process for producing functional bread crumbs for application to a food ingredient to be deep fried characterized by mixing fresh bread crumbs with powdery starch and/or powdery protein, followed by drying to thereby adhere the powdery starch and/or powdery protein to the bread crumbs; and to functional bread crumbs produced thereby ~~by causing powdery starch and/or powdery protein to adhere to bread crumbs.~~

~~Use of the functional bread crumbs enables adhesion thereof in sufficient amounts to a food ingredient even when the crumbs are applied directly to the food ingredient, to thereby eliminate the steps of *uchiko* and dipping in beaten egg. After the food ingredient coated with the bread crumbs is deep fried in oil, the resultant coating assumes excellent texture and color, and when the food ingredient is meat, juicy texture of the meat can be maintained.~~